



# THE PRAIRIE CLUB

MEMBERSHIP

Greetings, Members —

Rick here.

Again, we've reached the midway mark of the golf season. All while feeling like we've just opened our Lodge's french doors. It reminds me of the value of treasuring each day — they truly go so fast.

I'm coming to you this week with a midseason update to gain a "peak behind the curtains" of operations.

You likely saw in last week's course conditions update with Brandon & Co that the golf courses look pristine. Cooperative weather has played a significant role. We're really proud of the way they're playing. If you've been on property, you likely know.

Also, if you've been on property, you may not have seen much of my face the first 70 days.

The reason? I've polished off my culinary skills and worked to get our kitchen operation dialed in to start the year. It's been fun exercising some of that old creativity from my career and serving members in this way. I've been humbled by the kind words around the food.

I've also taken joy in working with our new chef, Ragnar Stoddard, who arrived on property a few weeks ago.

Ragnar joined us from Winter Park, Colorado and he stepped on property at an ideal time! His eager attitude has him diving right in and getting his legs under him.

As he gets more comfortable, he'll likely come out and meet a few of you.

He's been a strong addition.

A reminder on the kitchen side: If you'd like your meal quickly, it's always best to place your orders earlier in the night.

In fact, we've suggested that some members eat between 5-6PM. And if they want to play more golf, they'll have a few hours of sunlight to go out and enjoy afterwards! Otherwise, if you dine with us after 7:30pm, it takes time to turn meals during our rush. Patience is appreciated.

Staffing, in general, has been a bit of a challenge. We could still use a few more bodies, but we're making due.

And honestly, the bodies we do have deserve a colossal pat on the back. The team we have has worked hard, cohesively, and have contributed to this club every single day. I am very, very proud and honored to serve in a leadership role for this team.

The key with people — we have the quality, we just need a small bump in “quantity.” We've been getting better every day.

A few other staffing notes.

Dallas Fowler, who many of you have seen on the golf courses, has done a fantastic job as the club's first “marshall” since 2010. He knows so many of you and has continued to hold folks accountable with pace of play to make for an enjoyable playing experience for all.

It's been a joy hearing from members on Dallas' role. We're now getting requests for a marshall on both golf courses — ha! As soon as we have another Dallas, we'll try.

Also, many of you have spent time speaking with Kim Larabee at the Front Desk, as she's taken on an increased responsibility in Front Desk operations. She's done a wonderful job! She is joyful, organized, and loves chatting with members.

She has a wonderful heart for hospitality.

A few other quick staffing shoutouts:

We have a young man on our team named Marin and he's been working on the grounds during the day, then helping with prep work and dishes at night. He is loving the additional hours and works with a smile.

Lupita is another — she works in housekeeping and after turning over rooms, she joins and helps out in the kitchen.

Those are just two examples, but we have so many people who are going above and beyond. This letter would be too long if I mentioned everyone. The spirit of our team is something to behold.

In my third season, something I've marveled at is the consistency of our business. Every night, there are around 60 members on property. A "quiet" night is 100 people dining with us. I've heard the stories of the early days at the club. We will not take consistent business like this for granted.

As a final note, I appreciate our membership's continued adherence to our Member Policy that respects both our staff and fellow members. If you need to review it, it is linked in our email. Specific policies, such as the limit on group sizes to no more than four, checks for groups dining larger than eight, and some of our policy around dress code have made for a better and smoother experience for all of our membership.

I am honored and delighted to serve in this capacity for The Prairie Club. Life is good and the prairie is a special place to be.

Here's to seeing you around before those first pesky flakes of white start flying,



Rick Kimmes  
General Manager  
The Prairie Club